



BREAKFAST

served 8am – 11am

| | |
|--|-------------|
| Housemade Granola greek yogurt, wildflower honey, bee pollen | \$8 |
| Organic Steel Cut Oats cooked in milk with bananas, almonds, market fruit, toasted coconut flakes, wildflower honey, bee pollen | \$8 |
| Market Fruit Bowl seasonal fresh fruit | \$7 |
| Acai Bowl blueberries, yogurt, banana, strawberries, honey | \$9 |
| Avocado Toast radish, cilantro, lemon, olive oil, on country wheat (egg +\$2) | \$8 |
| Lox + Bagel smoked salmon, herbed cream cheese, pickled red onions, sprouts, on bagel | \$11 |
| Harbor House fried egg, cheddar cheese, niman ranch bacon, garlic aioli, arugula on English muffin | \$7 |
| Breakfast Sandwich soft scrambled egg, french ham, roasted tomato jam, cheddar on brioche | \$9 |
| Breakfast Burrito soft scrambled eggs, Niman ranch bacon, vermont cheddar, green onion, tomato jam | \$10 |

**Any breakfast sandwich can be made vegetarian
(sub egg whites + \$2 / add avocado +\$3)*

HARBOR HOUSE CATERING

Harbor House provides freshly prepared breakfast and lunch as an amenity for all your office needs

Please inquire about our chef driven menus featuring creative combinations, Clover Juice, Stumptown coffee and other fresh selections

catering@harborhouse.com

LUNCH

served 11am – 2pm

SALADS

| | HALF | WHOLE |
|---|-------------|--------------|
| Market Chop little gem, provolone, salami, garbanzo beans, cherry tomatoes, pepperocini, red onion, oregano vinaigrette | \$8 | \$12 |
| Salmon Confit Salad spicy greens, cucumber, radish, dill whipped goat cheese, lemon | \$9 | \$14 |
| Market Caesar baby romaine, parmesan, garlic bread crumbs | \$8 | \$12 |
| Quinoa Salad heirloom pearl quinoa, parsley, red onion, feta green onion, arugula, cucumber | \$8 | \$11 |

SANDWICHES

| | HALF | WHOLE |
|--|-------------|--------------|
| with house green salad (fries + \$2) | | |
| Turkey Club smoked turkey, little gem, sliced tomato, fuerte avocado, sprouts, vermont cheddar on wheat | \$8 | \$12 |
| BTLA red leaf lettuce, tomatoes, fuerte avocados, onion sprouts, lemon thyme aioli, Niman Ranch bacon | \$8 | \$11 |
| Green House quinoa, feta, sprouts, arugula, avocado, marinated cucumber, parsley, red onion, spinach tortilla | \$8 | \$11 |
| Grilled Cheese vermont cheddar and garlic cheese, mortadella, pepperocini on sourdough | | \$10 |
| Roasted Chicken Breast little gem, pepperocini, tomato, provolone, ranch dressing on brioche | | \$12 |
| 1000 Burger vermont cheddar, fancy sauce, arugula, tomato, pickle, on brioche bun | | \$12 |
| Nashville Fried Chicken house made pickles, red cabbage slaw, spicy aioli on brioche bun | | \$13 |
| Avocado Toast radish, cilantro, lemon, olive oil, on country wheat (egg +2) | | \$8 |
| SIDES | | |
| Fresh Baked Bread + Butter | | \$3 |
| Fries (Garlic or Sweet Potato) | | \$5 |
| House Green Salad | | \$5 |



| | | | | | |
|--|--------|----------------|--------------|--|--------|
| COFFEE STUMPTOWN | | Regular | Large | PASTRIES LARDER BAKING COMPANY | |
| Coffee | \$1.95 | \$2.85 | | Croissant | \$3 |
| Espresso | \$2.75 | — | | Pain Au Chocolat | \$4.50 |
| Latte | \$4 | \$4.50 | | Blueberry Muffin | \$4 |
| Cappuccino | \$4 | — | | Bran Muffin | \$4 |
| Macchiato | \$3.50 | — | | Coffee Cake Muffin | \$4 |
| Mocha | \$4 | \$5 | | Chocolate Chip Muffin | \$4 |
| Chai Latte | \$4 | \$4.50 | | Apricot Pistachio Scone | \$4.50 |
| Bottled Cold Brew | \$4 | — | | Maple Scone | \$4 |
| TEA ART OF TEA | | Regular | Large | Salted Caramel Brownie | \$4.50 |
| Liquid Jade Green | \$3 | \$4 | | Chocolate chip Blondie | \$4.50 |
| Egyptian Chamomile | \$3 | \$4 | | Sticky Bun | \$5 |
| Monks Blend Black | \$3 | \$4 | | Larder soft baked cookies | \$2.25 |
| COLD-PRESSED CLOVER JUICE | | | \$9 | GOODS | |
| The Clover kale, cucumber, celery, spinach, pear, cilantro, mint, lime | | | | Better Booch | \$6 |
| Sunrise orange, carrot, coconut water, turmeric, lemon, ginger | | | | Mexi Coke | \$2 |
| Gingersnap fuji apple, green apple, lemon, ginger | | | | Mexi Sprite | \$2 |
| Go Big beet, kale, carrot, apple, wheatgrass, lemon, ginger | | | | Mountain Valley Sparkling | \$2 |
| SMOOTHIES | | | \$9 | Mountain Valley Still | \$2 |
| Berry Blast strawberry, blueberry, banana, chocolate protein, peanut butter | | | | Redbull | \$3.50 |
| Green Machine spinach, mango, avocado, vanilla protein, bee pollen | | | | Red Bull Sugar Free | \$3.50 |
| Chocoholic banana, dates, almond butter, cacao powder, chia seeds, cinnamon, almond milk | | | | Seabold Ginger Beer | \$6 |
| The Tropics mango, peach, pineapple, banana, coconut flakes, honey, almond milk | | | | NY Seltzer | \$2 |
| | | | | Epic Seed Yogurts | \$3.50 |
| | | | | Little Branch heritage olive oil granola | \$5.50 |
| | | | | Little Branch peanut butter and miso granola | \$6.50 |
| | | | | Little Branch tropical mango granola | \$6.50 |
| | | | | Peoples Choice Jerky | \$6.50 |
| | | | | Bakology Cookie Bites | \$5 |
| | | | | Smashmellow Marshmallows | \$5 |
| | | | | Nutrawbar | \$2 |
| | | | | RX bars | \$2 |
| | | | | Dirty Chips | \$2.50 |
| | | | | AG Standard Almonds | \$4 |